

THE GEORGE of Stamford

THE CANOPY

Salmon 3 Ways – ‘Severn & Wye’ Smoked, Beetroot home-cured, Salmon Gravlax – lime dill crème fraîche £21.50
Velvety Chicken Liver Parfait – homemade toasted brioche, redcurrant sauce £17
San Daniele Ham – fresh fig £17
Gruyère Cheese Fritters – Thai jelly £15
Salcombe Crab and Atlantic Prawn Cocktail – iceberg lettuce, Marie Rose sauce, artisan bread £17.50
Half Atlantic Lobster – garlic herb butter or ‘House’ lemon mayonnaise or thermidor £27
Grimsby Smoked Haddock and Atlantic Prawn Fishcake – Salcombe crab dill butter, citrus herb crème fraîche £18
Shetland Mussels – steamed, wine cream garlic broth £17 / £23
Porlock Bay Pacific Oysters – chilli vinegar mignonette 6 – £18 12 – £33

Roast Sirloin of Cumbrian Beef from the Silver Trolley – rare to medium, carved for you at your table –
Yorkshire pudding, duck fat roast potatoes, hot horseradish sauce £29
Lake District Lamb Cutlets – dauphinoise potato, red wine rosemary jus £36
Half a Roast Woodbridge Duck – duck fat roast potatoes, date stuffing, Bramley apple sauce, pan gravy £32
Large Dover Sole – grilled, boned for you at your table, Jersey Royals, tartare sauce £49
Whole Atlantic Lobster – garlic herb butter or ‘House’ lemon mayonnaise or thermidor £49
‘Peterhead’ Haddock and Chips – in crispy batter, ‘House’ triple cooked hand-cut chips, mushy peas, tartare sauce £22
Fillet of Sea Bass – tender stem broccoli, Jersey Royals, citrus herb butter £23
Organic Chicken Caesar Salad – char-grilled chicken breast, crispy bacon, Parmesan croutons, white anchovy, garlic dressing £23
Grimsby Smoked Haddock and Atlantic Prawn Fishcake – Salcombe crab dill butter, spinach, citrus herb crème fraîche £24
Cumbrian Limousin dry aged Steaks – ‘House’ triple cooked hand-cut chips, Béarnaise or green peppercorn sauce
Entrecôte – 10oz £29
Fillet – 8oz £35
Lasagne al Forno – beef ragù, béchamella, lasagne verde, rocket £18
Spaghetti al’Aragosta – half Atlantic lobster, fine spaghetti, mild tomato chilli sauce, lobster oil £29
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £60
Brittany Platter – crab, king prawn, oyster, mussels, clams, cockles, whelks £49

VEGETABLES and SALADS £6

Tender Stem Broccoli – citrus herb butter
Steamed Spinach – nutmeg, olive oil
‘House’ Triple Cooked, Hand-cut Chips
Jersey Royals – mint, butter
Heritage Tomato, Shallot, Basil – virgin olive oil
Little Gem, Avocado – French mustard dressing
Seasonal Leaf Salad – walnut oil, raspberry vinegar

CHEESE PLATE – chosen from top Local Producers

Vintage Lincolnshire Poacher – Nottinghamshire Colston Bassett Stilton – Suffolk Baron Bigod Brie
– fabulous ‘House’ chutney, grapes, celery, biscuits £12

THE DANGEROUSLY ‘DELISH’ LIST!

Puddings, Tartes, imaginative ‘House’ Sorbets and Iced Creams – freshly created using The Best Ingredients
An individual menu of superb ‘House’ specialities and favourites £9

FORTNUM & MASON Teas and Infusions £5

Royal Blend, Afternoon Tea Blend,
Assam, Darjeeling, Earl Grey, Royal Blend Decaffeinated
Green Tea and Jasmine, Chai
Sour Cherry and Orange, Elderflower Strawberry and Rose

Cafetière, Cappuccino, Decaffeinated Coffee – complimentary refill £5
Espresso £3

Zuma Fairtrade Dark Hot Chocolate £5
with Salted Caramel Truffles

T H E G E O R G E



o f S t a m f o r d

Looking to the future. . . from 17 May 2021

Why not treat yourself to a luxurious stay? Be thoroughly spoilt, in super-comfortable and safe surroundings, with good old-fashioned service, care and attention to detail – not forgetting our simply fabulous cuisine and more than interesting wine list. We are primarily, in the French style, 'a restaurant (or restaurants) with rooms', and we are unbelievably proud of the reputation our Kitchen Brigade has earned.

The George of Stamford invites you to stay or even 'staycation' in one of our extremely special, enveloping bedrooms 'each with an ionisation unit and filtered individual air-conditioning' with a 10% reduction on any night or 20% on Sunday or Monday nights. This includes tea or coffee brought to your room with newspapers and a leisurely, simply amazing and tempting breakfast. To receive this reduction, join us for something to eat – be it a bar snack, afternoon cream tea or a marvellous feast in one of our restaurants – why not indulge in something deeply delicious from the wine list and not worry about the journey home!